

# Bond Blond

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **5.8**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

- Temp **53 C**, Time **5 min**
- Temp **66 C**, Time **30 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **5 min** at **53C**
- Keep mash **30 min** at **66C**
- Keep mash **20 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.25 kg (73.9%)	82 %	4
Grain	Viking Wheat Malt	1 kg (17.4%)	83 %	5
Grain	Biscuit Malt	0.5 kg (8.7%)	79 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew